

## The Farm.

### Seasonable Items.

Celery should all be transplanted into the furrows or trenches made for it last month. If late cabbages were not all set out this week should now be completed. Celery, cabbage, tomato, egg, pepper and other plants can be procured from almost any of the nurseries. If a home supply has not been provided. They can be safely transported, by express, for thousands of miles.

Celery and late set-out cabbage plants require much water. This important duty must be attended to if you would have a good crop.

A hoghead sunk in the ground two-thirds its depth should be kept on all premises in the country, and kept filled with water, for the use of growing plants, superphosphate, a half-peck of flour of bone, or common soil, in a hoghead of water, will make a liquid manure that will be found of great advantage to garden plants. If the hoghead at any time becomes empty, or nearly so, refill it, and add only half the quantity of fertilizer above named. In watering with this mixture, be careful not to wet the leaves of the plants.

In watering flower-beds, first hose the soil as deeply as you can with safety, then pour on water, in moderate quantity, giving it sufficient time to soak away before repeating the application. When the surface has partially dried make it smooth.

When it is not sprinkling from time to time, of some of the solid fertilizer named, well raked in, will be found of great advantage.

It is well to be remembered that, during the months of July and August, the weather is usually more dry than at any other season of the year, and consequently a more frequent watering is necessary.

Ruta-bagas and yellow Aberdeen turnips should be sown this month. Broccoli and endive may be transplanted if the plants are sufficiently well grown. Weeds will flourish, and must be kept down, if good crops are desired. Keep a sharp lookout for noxious insects, and slaughter them without mercy.

### Preserving Fruits.

As the season for preserving fruits is at hand, we print the following which we find in one of our exchanges, for the benefit of our lady friends:

Our native fruits, both wild and cultivated, furnish an inexhaustible supply of the proper ingredients for the making of all kinds of preserves. We give a few tried recipes for their manufacture, and trust that they may be used extensively to the exclusion of the unhealthy compounds that we are so prone to patronize.

**Jellies of Strawberries and Blackberries.**—Bruise the fruit, put in a thin cloth, and allow to strain over night. Next morning add half a pound of sugar to each pint of juices; boil twenty minutes.

**Wild Grape Jelly.**—Bruise and boil the fruit, then strain; add half a pound of sugar to each pint of juice; then boil from ten to twenty minutes.

**Wild Apple Jelly.**—Cover the fruit with water and boil until soft; then strain; add one pound of sugar to each pint of juice; boil from fifteen to twenty minutes.

**Siberian Crab Apple.**—Proceed as for preceding, but add only one-half pound of sugar to each pint of juice; boil twenty minutes.

**Star Jelly.**—Mash, boil, strain; half pound of sugar to each pint of juice.

**Pine Jelly.**—Mash, boil, strain, without removing skins or pits; cover with water, boil until soft, strain, add half a pound of sugar to each pint of juice; boil twenty minutes.

**Canned Fruit.**—Make syrup with sugar and water, averaging a quarter of a pound of sugar to each pint of juice; boil the fruit until done, fill the jars boiling hot, seal up immediately. Keep jars warm before filling with the fruit.

**Brandy Peaches.**—One pound of sugar to each pound of fruit; boil fruit until soft, make the syrup with a little water as possible. Take the peaches and lay separately on a dish, boil the syrup again until the right consistency; put the peaches in the jar, then add and fill up to the jar.

**Sweet Pickles.**—Twelve pounds of fruit, six pounds of sugar, and a quart of cider vinegar, cloves and cinnamon. Let the fruit boil in above until soft; take out, put carefully on a dish, let the syrup boil down, then put on fruit again and boil a few minutes; fill jars and seal with tissue paper dipped in white of an egg.

**Plum Preserve.**—Plums are equally good done in molasses as sugar. If sugar is used, take an equal quantity of fruit and sugar. Make a clear syrup and boil the plums gently forty minutes. The fruit will require heating over in the jar to be kept. Beech plums are very excellent prepared in this way, as well as for pies.

### A WORD ABOUT GRAPES.

Let our readers not forget that this season of the year is a time when the grape is particularly thankful for a little attention in the way of cutting out its superfluous buds, or in pinching back or thinning out some of its wayward sprouts. In many cases three bunches will have formed from a side shoot, but two and very often one is enough to be permitted to remain. In regard to thinning branches people are so apt to run into extremes, and when one says summer-prune, though but one word, they are to tearing off the leaves without mercy, frequently to the utter ruin of the vine. But it is only where they crowd one another closely that any mistake be taken out altogether.

In a few days completed cleared of these people often make thinning, if they have to choose between two shoots, is to take the weaker one away. This is right in winter pruning; but in summer the reverse of this should be the rule. The effort now is to equalize the growth all over the plant, and if the stronger ones are checked, more force is imparted to the weaker ones.

Sometimes one may not wish to take out a vigorous shoot entirely; in this case merely pinching off the tender growing point will give a sufficient check.

As a general rule the strongest and most vigorous shoots are at the top of the trellis; and if one does not care to take time to understand the difference between a strong and weak shoot, we might say that the weaker would not go far wrong if he made a regular practice of pinching back all the shoots at the top of the trellis and letting all the lower weak ones alone.

*Germania Telegraph.*

### Drying Herbs.

"Herbs for drying for future use should be cut just about the time they are coming into flower. Dry them in the shade, and after sufficiently dry to put away, tie them in bunches and hang in a cool shed, or place them loosely between paper, and stow away in cupboards or drawers; the last mode is by far the cleanest and most approved plan with the best housekeepers; indeed, powder the leaves at once after drying, and put away in bags ready for use."

## FISH AS FOOD.

Those fish are most digestible which have least of the oily element in their composition. Rich or fatty fish are apt to disturb the stomach, and prove stimulant to the general system. Thirst and an uneasy feeling are frequently produced by them, and it is this, doubtless, that has led to the practice of drinking spirits with this class of food. Hence the proverb, "Brandy is the Latin for fish." It is well, therefore, in selecting fish to choose those that cook dry and are fresh, from oily matter. The sooner a fish is cooked after being taken from the water, the better it will be. There is a popular notion that, like butchers' meat, fish is improved by being kept awhile before it is fit for the table. This is a mistake. There is a white curdy matter, plainly visible between the flakes of freshly-boiled fish which adds much to the flavor, and is highly nutritious. This is really a film of albumen, produced by the coagulation of the serum juices, contained in the muscles. If the fish is kept long before cooking, a large share of this is lost, and the flavor of the fish correspondingly impaired. Fishermen themselves say that fish taken directly from the net to the kettle, are as different in flavor and nourishing properties, from fish one, two or three days old as are purchased in our markets, as "chick from cheese."

By drying, salting, smoking, and pickling, the digestibility of fish is greatly injured, though in some cases its savory and nutritive properties may be improved. The fish of fish is more digestible both when fried, and for invalids should always be cooked in this way. That of the male fish is in most cases better eating than that of the female; and, in either case, it is at its greatest perfection for food at the period of the ripening of the milt or roe. After spawning-time, fish appear to get out of condition, their flesh becomes soft and flabby, loses flavor, has a bluish semi-transparent look after cooking, and eaten thus is sometimes productive of much evil.

If lobsters and crabs are fresh, well cooked, and eaten in reasonable quantity, they agree with most stomachs, though less digestible than fish. They sometimes, however, produce violent colic, nausea, giddiness, depression, and vertigo; these effects depending upon some peculiar susceptibility of particular persons. Lobsters are frequently sold insufficiently boiled, and in this state are not near so wholesome as when thoroughly cooked.

Of all lividities that are eaten, oysters are the most easily digested, and the most nutritious; and they are more digestible raw than cooked. Cooking coagulates and hardens the albumen, and corrugates the fibrine, causing food to be less easily dissolved by the juices of the stomach. Raw oysters rarely disagree even with invalids, dyspeptics. Persons of a gouty habit, however, particularly if they have dyspepsia, are sometimes violently disagreed by them; and they have been known to bring on convulsions when eaten by women soon after confinement.

Many of the sauces eaten with fish are very indigestible compositions, and often the fish itself is charged with ill-effects which are solely due to the sauce. Oyster-sauce is too often made so badly, that both sauce and oysters are unfit for food.

Fish is less satisfying to the appetite than meat, poultry, or game, and, as it contains a larger proportion of water, is obviously less nourishing. On the other hand, whole villages may be found on the coast, where fish alone entirely takes the place of butchers' meat; the inhabitants at the same time being noted for their health and vigor.—*Pop. Sci. Monthly.*

"For those who are fond of wasting delicious berries which should be canned for use when the blackberry season is over, we give the following recipe, which we find in an exchange. We do not think it as good as any of the many recipes for preparing this slop, which by a manometer is usually called wine. There is enough sugar always used to generate alcohol, which partially fermented, to prevent the berry juice and water from turning to vinegar, if corked tightly, or from rotting and spoiling outright. There is no element of true wine in the mixture. Grapes are the only article that will produce wine, and every man or woman who owns a few square feet of ground, may, with a little attention, raise as many grapes as will produce all the wine—real wine—desired."

The slops made of the various berry juices, sugar and water, approach wine about as nearly as the decoctions of dried sweetpotatoes, chestnuts and burnt molasses do coffee. These "domestic wines" serve to teach inept tipplers the fine art of dram drinking.

**BLACKBERRY WINE.**—Take a five or ten gallon keg, cleanse it thoroughly. Take only ripe berries, crush them in a wire strainer, and to each quart of wine strain carefully, and to each quart of wine add three pounds of the best yellow sugar and as much water as will make a gallon, and in this proportion pour your quantity. Put the entire mixture in a kettle and bring it to a boil, skim and when cool fill the keg three-fourths full and let it ferment for one week; then fill up the keg with freshly-made liquor, and when done fermenting, put a light, wet away in the cellar, where it should remain until February or March, when it should be racked off, the keg sealed, and the liquor either returned to the keg or bottled for use. We prefer putting it in five-gallon demijohns instead of bottles.

TO DRIVE VERVIL FROM BARN.—A writer in a French publication asserts that his father had, a long time ago, his granaries and barns infested with these insects; (*vervils granaria*) so much so that they penetrated into all the bins and grains stored therein. He placed an open sack, impregnated with tar, in the barn and then the weevil were seen climbing along the wall by myriads, and in all directions from the sack. On moving the tarred vessel from place to place, the premises were cleared of them. The insects were then taken out of the granaries, and the granaries were then cleared of them. The farmer who is troubled with these insects may, as soon as he perceives their presence, impregnate the surface of some old planks with tar and place them as required in his granaries; care must be taken to renew the tar from time to time in the course of the year to prevent their return.

**THE GROWING CASTLETOPS.**—In thinning out the number of plants in a hill to about three feet apart, be careful to allow the strongest to stand; and in removing the weeds and hoeing the beds, do not disturb the vines after they have commenced running. A very large proportion—indeed much the greater proportion—of the nourishment of the vines is derived through the rootlets attaching themselves to the soil as the vines grow. Place a small piece of slate, which is the best, though a piece of shingle or board will answer, under each castelpot when half grown, and it will prevent the earth from extracting the flavor from about one-fourth of the fruit, as we commonly find it to be the case with the purchased castelpots.

**TO KEEP ICE.**—Make double pocket of strong woolen cloth, no matter how coarse and faded it is. Have a space about two inches or so between the inner and outer pockets, and pack this space as full as possible with feathers. You have now to use it as you go; these feathers, when used as good, with a pocket thus constructed and kept closely tied at the mouth, a few pounds of ice may be kept a week.

## BALTIMORE.

**MANSION HOUSE HOTEL,**  
NORTH-WEST CORNER  
Fayette and St. Paul Streets,  
BALTIMORE.  
TERMS: \$1.50 PER DAY.  
1846 ALBERTSON, Proprietor.

**WARDEN & MERRITT,**  
**COMMISSION MERCHANTS**  
FOR THE SALE OF  
Grain, Flour and Country Produce,  
72 SOUTH STREET,  
Feb. 17, 1872—ly

**TO FARMERS, DAIRYMEN,**  
**AND COUNTRY MERCHANTS.**  
ALL WHO HAVE FOR SALE  
Flour, Grain, Clover and Flax  
Seed, Potatoes, Hay, Lumber,  
Staves, Sheep, Calves, Eggs,  
Poultry, Wool, Rags,  
Furs, Skins, Dry  
Fruits, &c., &c.

Can have them sold at the Highest Price  
in Baltimore, by forwarding them to the  
Commission House for Country Produce, of  
F. E. MARINE,  
No. 51 W. PRATT STREET,  
BALTIMORE, MD.

THE highest charge made is Five per cent. Goods  
of description (except Liquors) purchased and  
resold with dispatch, when either cash or trade  
accompanies the order.

BY CONSENT I REFER TO THE FOLLOWING CERTIFICATE:  
Having known Mr. Fletcher E. Marine for many years  
past, we hereby certify that he is a gentleman in the  
highest sense of the word, and that he is a most  
efficient, obliging and reliable agent.

### MISCELLANEOUS.

**BRICK MEETING HOUSE.**

**CHANGE OF HOURS.**  
Philadelphia, Wilmington and  
Baltimore Railroad.

**BALTIMORE RAILROAD.**  
CARS LEAVE ELKTON.

**Port Deposit Branch Railroad.**  
TRAINS RUN AS FOLLOWS:

**Phil., Wil. & Balt. Railroad.**  
Trains leave North East station as follows:

**CHANGE OF HOURS.**  
On and after Sunday, June 2nd, 1872, trains will run  
as follows:

**Phil. & Balt. Central Railroad.**  
On and after Sunday, June 2nd, 1872, trains will run  
as follows:

**CASH**  
**PROVISION**  
**STORE.**

**PETER D. GILBERT**  
Announces to the citizens of Elton and vicinity, that  
he has purchased the Shop and fixtures of Mr. Robert  
Tanner, on  
NORTH STREET, Elton,  
where will be found a choice selection of all kinds of  
First-Class Provision Store,  
FRESH AND SALT MEATS,  
VEGETABLES.

**Canned Fruits, Corn Starch,**  
SOAP, FINE TABLE SALT,  
FLOUR, MEAL AND FEED,  
and everything kept in a first-class Provision Store.  
Please remember my terms are CASH, and I will  
not allow any goods to be taken from the store until  
they are PAID FOR.  
June 1, 1872—ly PETER D. GILBERT.

**NEW LINE**  
For Elton and Sassafras River.

On and after Monday, June 2nd, 1872, the  
STEAMER C. P. SMITH,  
Capt. J. H. BROWN,  
will leave Elton, at 10 o'clock A.M., for Sassafras River,  
and return to Elton at 4 o'clock P.M., on Wednesdays  
and Saturdays, leaving Sassafras River at 7 o'clock A.M.,  
and returning to Elton at 1 o'clock P.M., on Wednesdays  
and Saturdays.

**PAID FOR.**  
FURNISHED BY THE  
STEAMER C. P. SMITH,  
Capt. J. H. BROWN.

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## TO FARMERS & GARDENERS.

**FERTILIZERS.**  
PERUVIAN & MEXICAN GUANO,  
Zell's Ammoniated Bone Super-Phosphate  
Watson & Clark's do.  
Rhodes' do.  
Baugh's Raw Bone do.  
Bowers' Complete Manure,  
BONE DUST PURE,  
And other Fertilizers.  
FOR SALE BY  
JOHN PARTRIDGE,  
407 1/2 ELKTON, MD.

**ATTENTION, FARMERS!**  
Wanted Immediately for Cash,  
At Highest Market Prices:  
500 Tons Timothy Hay.  
500 Tons Mixed Hay.  
200 Tons Clover Hay.  
1,000 bushels Wheat.  
2,000 bushels Oats.  
4,000 bushels Corn.

**ON HAND**  
FOR SALE AT LOW PRICES:  
Pure Raw Bone. (Guaranteed.)  
Three Buses are strictly packed in good new  
bags, 200 lbs. each, and will guarantee every bag to  
contain 200 lbs. Raw Bone. They are the  
cheapest bones in the market. Farmers will please call  
and get prices before purchasing elsewhere.

**Pure Steam Bone.**  
Pacino Guano.  
Fish Guano.  
Bahama Guano.  
Whann's Super Phosphate,  
Land Plaster. In bulk.  
Seed Buckwheat.  
Fish, Salt, Tar, Hay Wire, &c.  
AT  
T. Vincent Bonsall's Warehouses,  
RISING SUN, MD.  
4th mo. 27, 1872—ly

**THE**  
**POPULAR MACHINES**  
FOR 1872.

**THE EXCELSIOR,**  
The Original Drop Machine.

**THE CHAMPION,**  
either a Drop or Self-acting, the best made Reaper and  
Mower in the market.

**RUSSELL REAPER & MOWER**  
COMBINED.

**RUSSELL AND DIAMOND STATE**  
THRASHER AND CLEANER.

**Tread, Sweep and Steam POWERS.**

**GRAIN DRILLS,**  
Broad-Cast Sowers,  
NATIONAL HAY CUTTERS,  
Cornshellers,  
HORSE HAY FORKS,  
Eureka Grain Fans,  
Horse Rakes,  
Cucumber Pumps,  
Pat. Copper-Covered Lightning Rods.

All Machines Warranted as Represented.

**EXTRAS ALWAYS ON HAND.**

**Agricultural Ware-house,**  
Corner North & High Sts.,  
ELKTON, MD.

**P. C. STRICKLAND, Agent.**  
J. B. ASH, Salesman.

**CARDS.**

**JAMES BLACK GROOM,**  
ATTORNEY AT LAW,  
OFFICE—On Main Street, opposite National Bank, Elk-  
ton, Md. (Jan. 4, 1872—ly)

**REUBEN HAINES,**  
ATTORNEY AT LAW,  
MILKTON, MD.  
Offers his PROFESSIONAL services to the public. Prompt  
and careful attention given to all Law and Chancery  
business entrusted to him. His office is in the building  
formerly occupied by E. A. Cresswell, on  
Main Street, near the Court House, and may be reached by  
calling on E. A. Cresswell.

**J. J. JONES,**  
L. MARSHALL HAINES,  
JONES & HAINES,  
ATTORNEYS AT LAW,  
ELKTON, CHELSEA, CT., MD.  
Having associated themselves for the practice of our  
profession, we will give prompt and careful attention to  
all Law and Chancery business placed in our hands.  
Business entrusted to either will receive the attention  
of both.

**DR. R. P. TULL,**  
DENTIST,  
(Graduate of the Pennsylvania College of Dental Surgery,  
PHILADELPHIA.)  
OFFICE—Opposite the Presbyterian Church,  
NORTH STREET, ELKTON, MD.  
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**DR. JAMES H. FRAZER,**  
DENTIST,  
OFFICE BUILDING,  
Elkton, Maryland.  
Tenders his PROFESSIONAL services to the public.  
Office Hours—From 9 to 5 A.M.,  
1 to 3 P.M.,  
and 7 to 9 P.M.

**DENTISTRY.**  
**DR. N. B. SMITH, Dentist,**  
Having located in York Deposit, is now prepared to do  
all kinds of Dental work in the best and most approved  
manner, on the premises, thus making the Society more  
desirable, as it is safer and more profitable, than a  
traveling bureau.

Any of the Directors will receive names of persons  
who desire to take the Dental Course.

No money need be paid till the last Saturday evening  
in July.

**BOARD OF DIRECTORS:**  
DR. SCOTT, Pres. H. B. HOWARD, V. Pres.  
DR. MARSHALL, J. T. H. MCDONOVY,  
DR. BROWN, W. M. HARRIS,  
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W. M. HARRIS, Secretary,  
H. B. HOWARD, Treasurer,  
C. M. CULLOUGH, Attorney.

**RETURNED TO ELKTON.**  
DR. O. P. THAYER informs the public that  
he has returned to his old residence, opposite the Depot,  
Mar. 20, 1872—3

**SERIES C.**  
The Mutual Building Association of Elkton  
now offer for sale a third of Series C of Stock.  
The first installment of the dollar per share, and twenty-five  
cents fee, will be paid on the last Saturday in July,  
which is the beginning of the third year of the Society.  
The Society is very prosperous, the plan on which it  
is established being an improvement on the old system.  
Stockholders can withdraw at any Monthly Meeting,  
receiving the amount paid in, with interest at Six per  
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## DEAL IN BUSINESS and

**ZERO PRICES, AT**  
**ELKTON, MD.**  
**IMMENSE BARGAINS**  
**IN DRY GOODS, and**  
**IN MERCHANDISE Generally.**  
**OPEN TO THE PUBLIC.**  
Offerings of New Goods weekly  
N CASH TERMS.

**NEW PRINTS.**  
**NEW DRESS GOODS.**  
**NEW GLOVES & HOSIERY.**

**MUSLINS, Brown & Bleached.**  
**MUSLINS, in all widths.**

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